

Food Service Establishment Inspection Report

Name:	Davis Country Store			Establishment Number	1-10499	
Address:	1619 Hwy 92			Previous		
	Fayetteville, GA 30215			96		
Year	Month	Day	Inspection Time	Purpose	Enforcement	Score
2006	7	5	10:45	Routine	2	

63

The items marked below as violations in the operation or facilities of your establishment must be corrected as specified in Section 290-5-14.11(d). Failure to correct violations will result in appropriate legal action as provided for in the Georgia laws or Food Service Rules.
X INDICATES NON-COMPLIANCE.

HAZARDOUS ITEMS (Category I)					CRITICAL ITEMS (Category II)					GENERAL ITEMS (Category III)				
Food					Sewage					Plumbing				
CAT	Points		X	✓	CAT	Points		X	✓	CAT	Points		X	✓
	Max	Min				Max	Min				Max	Min		
1. Safe; Approved Source	I	20		X	23. Sewage in Establishment	I				24. Approved Sewage System	III	15	8	
2. Adulterated, Container, Labeled, Dispensed	II	10	5	X										
Personnel					Toilet and Handwashing Facilities					Garbage and Refuse Disposal				
3. Disease Control; Personal Hygiene	I				25. Installation; Maintained	III	4	2		30. Containers, Covered, Number, Other	III	8	4	X
4. Tobacco, Clothes, Hair Restraints	II	8	6		26. No Cross-Connection; Back Siphonage	I				31. Storage Area; Clean, Construction	III	5	3	
Food Protection					Physical Facilities					Other Operations				
5. Food Handling Techniques	I				27. Approved; Accessible	I				36. Toxic Materials, Storage, Use, Label	I			
6. Protected from Contamination	II	10	5		28. Constructed; Maintained; Number	III	4	2		37. Roaches, Flies, Rodents	III	15	8	X
7. Storage Practices; Approved Containers	II	10	5	X	29. Clean; Proper Supplies Provided	II	10	5	X	38. Proper Cleaning Methods Used	III	2		
Temperature Control					Water					The following Category I Items were corrected at the time of the inspection:				
8. Enough Facilities to Maintain Food Temp	I	20		X	21. Approved Source; System Operational	I				1				
9. Foods Rapidly Cooled; Held and Displayed	I				22. Hot and Cold Water as Required	II	5	2						
10. Food Cooked to Proper Temperature	I													
11. Foods Rapidly Reheated; Properly Thawed	I													
Equipment and Utensils														
12. Dishwash Facilities Acceptable, Operational	I													
13. Designed, Constructed, Installed, Located	III	6	3	X										
14. Food Contact Surfaces Clean; Procedure	II	15	8	X										
15. Approved Material; Maintained	II	6	3											
16. Testing Equipment Provided (Thermometer)	II	5	3											
17. Cloths; Clean, Properly Stored, Used	II	4	2											
18. Non-Food Contact Surfaces	III	15	8	X										
19. Storage; Handling Procedures	II	6	3											
20. Single Service Articles	II	6	3											

Cat I - Correct at Time of Inspection
1. Out of date ground beef - marked for throwing away or exchanging. (6/27/06)
8. No cooler in kitchen area to maintain proper temp of food needed for peek prep time.
Cat II - Correct Within 72 hrs
2. a) Food kept in used pickle containers - use new containers and labeled; b) Don not use scoops (bowls) without handles - must have handles.
7. Beverages stored on floor - must be stored on shelves 6" above floor. Do not use crates. See Addendum.

The following Category I Items were corrected at the time of the inspection:
1

ws 10/08/00

Discussed with/Title Carol Jordan - Kitchen Staff

Inspected By/Title:

Food Service Addendum

Name: Davis Country Store
Address: 1619 Hwy 92
Fayetteville, GA 30215

Date: 07/05/2006

Type of Review: A) Construction Conference ☐
B) Preliminary Review ☐
C) Violation Follow-Up ☐
D) Other Routine Inspection Continue

Deficiency:

Cat II - Con't

14. Additional cleaning needed of can openers and meat slicer.

29. Need covered trash container in restroom.

Cat III - Correct By Next Inspection

13. a) Paint al raw wood shelves under coffee urns and in all storage rooms;

b) Fill in and paint all concrete clocks in far back storage room - back entrance to cooler.

32. a) Repair all holes in outside soffit

Plan of Improvement:

Comments:

Notes:

1) Re-inspection and \$75.00 fee after 72 hrs.

2) Keep non-employees out of freezers.

3) Remove trash from outside around building.

Discussed With: Carroll Jordan, Kitchen Staff

Inspector: Peggy A Monkus